

## Especiales del día / Specials of the day

- Crema de boletus edulis con parmentier trufada dados de foie y langostinos** 19,50€  
*Boletus edulis cream with truffled parmentier, diced foie and prawns*   
- Setas silvestres a la plancha : (Boletus, Angula monte, Níscalos, Cardo)** 29,00€  
*Grilled wild seasonal mushrooms*
- Arroz meloso de hongos, alcachofas y langostinos** 25,00 €     
*Creamy rice of porcini mushrooms, artichokes and langoustines*
- Callos guisados a la madrileña** 25,00€  
*Madrid-style stewed tripe*
- Gambas a la plancha (12un)**  29,00€  
*Seared White shrimp*
- Pochas con almejas y rape**      19,50€  
*White beans stew served with clams and monkfish*
- Salmonetes al momento con salteado de puntillas, ajos tiernos y salsa de vermut** 29,50€  
*Grilled red mullet, sautéed squid, green garlic and vermouth sauce*     
- Rodaballo a la plancha con verduras chop suey y salsa txacoli**       32,50€  
*Grilled turbot, vegetables chopsuey and txakoli sauce*
- Solomillo de vaca madurada al café de paris**      33,50€  
*Grilled matured old cow sirloin served with potato parmentier and vegetables*
- Magret de pato trinchado sobre compota de manzana y salsa de frutos rojos**  29,50€  
*Braised duck breast "magret" over apple compote and raspberries sauce*
- Surtido de pastelitos caseros de nuestro obrador "centro de mesa" 2 Pax** 18,50€  
*Assortment of homemade cupcakes from our "workshop" "centerpiece" 2 Pax*      

Precios 10% IVA incluido / 10% TAX included

